

**Kansas Department of Agriculture**  
**Division of Food Safety and Lodging**  
 1320 Research Park Drive, Manhattan, KS 66502  
 (office) 785-564-6767 (fax) 785-564-6779

**KANSAS FOOD ESTABLISHMENT INSPECTION REPORT**

**Insp Date:** 2/4/2015      **Business ID:** 103121FE  
**Business:** 54TH STREET GRILL & BAR

14750 S HARRISON  
 OLATHE, KS 66061

**Inspection:** 30001413  
**Store ID:**  
**Phone:** 8164461966  
**Inspector:** KDA30  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|--------|
| 02/04/15 | 11:45 AM | 04:30 PM | 4:45 | 0:20   | 5:05  | 0       |        |
| Total:   |          |          | 4:45 | 0:20   | 5:05  | 0       |        |

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email      Sent Notification To \_\_\_\_\_      Lic. Insp. No

Priority(P) Violations 11      Priority foundation(Pf) Violations 4

Certified Manager on Staff      Address Verified p      Actual Sq. Ft. 6000

Certified Manager Present      ..

**INSPECTION INFORMATION**

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

**Demonstration of Knowledge**

1. Certification by accredited program, compliance with Code, or correct responses.

Y   N   O   A   C   R  
 ..   ..   p   ..   ..   ..

**Employee Health**

2. Management awareness; policy present.

Y   N   O   A   C   R  
 p   ..   ..   ..   ..   ..

3. Proper use of reporting, restriction and exclusion.

..   ..   p   ..   ..   ..

**Good Hygienic Practices**

Y   N   O   A   C   R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use

Y N O A C R

.. p .. .. p ..

*Fail Notes* 2-401.11 *EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result.*  
*[A cook line employee was chewing gum while working with exposed food at the cook line and make table. COS: Alerted the PIC and educated. ]*

5. No discharge from eyes, nose and mouth.

p .. .. .. ..

## Preventing Contamination by Hands

Y N O A C R

6. Hands clean and properly washed.

.. p .. .. p ..

*Fail Notes* 2-301.14(E) *P - Wash Hands (Soiled Utensils) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and after handling soiled EQUIPMENT or UTENSILS*  
*[An employee in the warewash area handled soiled utensils and placed the soiled utensils into the dish machine and then immediately handled cleaned and sanitized utensils without a hand wash in between. COS: Employee was educated and dishes were re-washed. ]*

7. No bare hand contact with RTE foods or approved alternate method properly followed.

.. p .. .. p ..

*Fail Notes* 3-301.11(B) *P - FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT.*  
*[Upon inspector arrival an employee was observed handling RTE tortilla chips with his bare hand. COS: The disposition of the product was not verified by the inspector as the product was no longer available when the employee was educated. The PIC was also alerted and educated. ]*

8. Adequate handwashing facilities supplied and accessible.

.. p .. .. p ..

*Fail Notes* 5-205.11(B) *Pf - A HANDWASHING SINK may not be used for purposes other than handwashing.*  
*[A plastic container of water and a whisk utensil were stored in the basin of the hand sink at the north end of the cook line. COS: Utensils were removed from the sink and education was provided. ]*

## Approved Source

Y N O A C R

9. Food obtained from approved source.

p .. .. .. ..

10. Food received at proper temperature.

.. .. p .. .. ..

11. Food in good condition, safe and unadulterated.

.. p .. .. p ..

*Fail Notes* 3-101.11 *P - FOOD shall be safe, UNADULTERATED, and honestly presented.*  
*[In the south WIC vacuum packaged salmon filets were stored in fully intact vacuum packaging. The products had been thawed since 2/2/15. COS: Discarded. In the make table RIC pre-cooked pork wings were stored in a container without a date. The PIC was unsure of when the products were removed from the freezer. COS: Discarded. ]*

12. Required records available: shellstock tags, parasite destruction.

.. .. .. p .. ..

## Protection from Contamination

Y N O A C R

13. Food separated and protected.

.. p .. .. p ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Protection from Contamination

Y N O A C R

|            |                   |  |
|------------|-------------------|--|
| Fail Notes | 3-302.11(A)(1)(b) | P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD.<br>[In the south WIC raw fish was stored directly above fully cooked pork ribs. COS: The fish was moved. In the north WIC raw Philly beef was stored directly over RTE cheese sauce. COS: PIC moved beef. ]   |
|            | 3-302.11(A)(2)    | P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas<br>[In the north RIC raw fish was stored directly over raw beef and chicken products. COS: The fish was silo stored along one side of the cooler. In the south WIC raw fish was stored directly over raw beef products. COS: the fish was silo stored. ] |

14. Food-contact surfaces: cleaned and sanitized.

.. p .. .. p ..

**This item has Notes. See Footnote 1 at end of questionnaire.**

|            |                |  |
|------------|----------------|--|
| Fail Notes | 4-601.11(A)    | Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.<br>[In the warewash area approximately 10 plastic and stainless steel food service pans, that were stored as clean per the PIC on the storage shelf, had dried, residual food debris and date marking sticker build up. Two vegetable slicers, stored as clean per the PIC, were observed with dried, residual food debris build up. ]  |
|            | 4-602.11(E)(4) | Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.<br>[The soda gun nozzle at the bar had slight build up under the screw-off nozzle. ] |

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

p .. .. .. ..

## Potentially Hazardous Food Time/Temperature

Y N O A C R

16. Proper cooking time and temperatures.

p .. .. .. ..

**This item has Notes. See Footnote 2 at end of questionnaire.**

17. Proper reheating procedures for hot holding.

p .. .. .. ..

18. Proper cooling time and temperatures.

.. p .. .. p ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Potentially Hazardous Food Time/Temperature

Y N O A C R

Fail Notes 3-501.14(A)(1) P - Cooling PHF/TCS (Reach 70°F within the first 2 hours) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within 2 hours from 57°C (135°F) to 21°C (70°F) [must cool from 135°F to 41°F in no more than 6 hours total]  
[In the south WIC cooked beans were cooling at a measured temperature of 85F. The product had been cooling for 3 hours per the PIC. The PIC directed the products to be reheated to 165F and the cooling initiated after that. Also in the south WIC cooked gravy was held at a measured temperature of 70F. Per the PIC the product had been cooling for 5 hours. COS: PIC voluntarily discarded this product. ]

19. Proper hot holding temperatures.

p .. .. .

**This item has Notes. See Footnote 3 at end of questionnaire.**

20. Proper cold holding temperatures.

.. p .. . p ..

**This item has Notes. See Footnote 4 at end of questionnaire.**

Fail Notes 3-501.16(A)(2) P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.  
[In the "Alto-Sham" cooking unit a pan of cooked grease was held at a measured temperature of 66.5F. The grease had been held in this unrefrigerated unit since yesterday 2/3. Cooked ribs are dipped in this grease before being wrapped for storage. COS: Discarded. ]

21. Proper date marking and disposition.

.. p .. . p ..

**This item has Notes. See Footnote 5 at end of questionnaire.**

Fail Notes 3-501.18(A)(1) P - RTE PHF/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1.  
[In the make table RIC portioned sliced ham and gyro meat were held with a preparation date of 1/27/15 (verified by the PIC). COS: Discarded.]

3-501.18(A)(3) P - RTE PHF/TCS, Disposition (discard if dated for more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is marked to indicate a date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1.  
[In the south WIC cooked gravy was dated 2/4-2/15 which is in excess of 7 days. COS: The product was voluntarily discarded based on a cooling violation. In the south WIC cheesecake was stored with date marking of 1/31 - 2/7, which is in excess of 7 days. The PIC was educated on proper date marking. ]

22. Time as a public health control: procedures and record.

.. .. . p .. .

## Consumer Advisory

Y N O A C R

23. Consumer advisory provided for raw or undercooked foods.

p .. .. .

## Highly Susceptible Populations

Y N O A C R

24. Pasteurized foods used; prohibited foods not offered.

p .. .. .

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|          |  |   |   |   |   |   |   |
|----------|--|---|---|---|---|---|---|
| Chemical |  | Y | N | O | A | C | R |
|----------|--|---|---|---|---|---|---|

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| 25. Food additives: approved and properly used.            |  | .. | .. | p  | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. |  | .. | p  | .. | .. | p  | .. |

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| <i>Fail Notes</i> | 7-201.11(B) <i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.<br/>[In the back storage area various cleaners and chemical bottles were stored on a shelf directly above bread products. COS: Bread products were moved by the PIC. ]</i> |
|-------------------|---|

|                                      |  |   |   |   |   |   |   |
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| Conformance with Approved Procedures |  | Y | N | O | A | C | R |
|--------------------------------------|--|---|---|---|---|---|---|

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|---|--|----|----|----|---|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. |  | .. | .. | .. | p | .. | .. |
|---|--|----|----|----|---|----|----|

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|-----------------------|
| GOOD RETAIL PRACTICES |
|-----------------------|

|                     |  |   |   |   |   |   |   |
|---------------------|--|---|---|---|---|---|---|
| Safe Food and Water |  | Y | N | O | A | C | R |
|---------------------|--|---|---|---|---|---|---|

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|---|--|----|----|----|----|----|----|
| 28. Pasteurized eggs used where required.                 |  | .. | .. | p  | .. | .. | .. |
| 29. Water and ice from approved source.                   |  | p  | .. | .. | .. | .. | .. |
| 30. Variance obtained for specialized processing methods. |  | .. | .. | .. | p  | .. | .. |

|                          |  |   |   |   |   |   |   |
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| Food Temperature Control |  | Y | N | O | A | C | R |
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| 31. Proper cooling methods used; adequate equipment for temperature control. |  | .. | p | .. | .. | p | .. |
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| <i>Fail Notes</i> | 3-501.15(A) <i>Pf - TCS Cooling (Methods) - Cooling shall be accomplished in accordance with the required time and temperature criteria by using one or more of the following methods based on the type of FOOD being cooled: placing the FOOD in shallow pans; separating the FOOD into smaller or thinner portions; using rapid cooling EQUIPMENT; stirring the FOOD in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or, other effective methods.<br/>[Containers of cooked potato soup were cooling in the cooler while in covered, stacked, 6 inch deep containers. Cooked beans and cooked gravy were cooling in plastic covered and stacked containers. Cooked tacos and cooked chicken wraps were cooling containers tightly wrapped with several layers of plastic wrap. Condensation was accumulated on the underside of the wrap. COS: Products were uncovered and rearranged to expedite cooling. ]</i> |
|-------------------|---|

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|---|--|----|----|----|----|----|----|
| 32. Plant food properly cooked for hot holding. |  | .. | .. | p  | .. | .. | .. |
| 33. Approved thawing methods used.              |  | .. | .. | p  | .. | .. | .. |
| 34. Thermometers provided and accurate.         |  | p  | .. | .. | .. | .. | .. |

|                     |  |   |   |   |   |   |   |
|---------------------|--|---|---|---|---|---|---|
| Food Identification |  | Y | N | O | A | C | R |
|---------------------|--|---|---|---|---|---|---|

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|--|--|----|---|----|----|---|----|
| 35. Food properly labeled; original container. |  | .. | p | .. | .. | p | .. |
|--|--|----|---|----|----|---|----|

|                   |   |
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| <i>Fail Notes</i> | 3-302.12 <i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.<br/>[At the waitress station storage containers of salt and pepper were not labeled. COS: Labeled.]</i> |
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|                                  |  |   |   |   |   |   |   |
|----------------------------------|--|---|---|---|---|---|---|
| Prevention of Food Contamination |  | Y | N | O | A | C | R |
|----------------------------------|--|---|---|---|---|---|---|

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Prevention of Food Contamination

36. Insects, rodents and animals not present.

Y N O A C R  
p " " " " "

**This item has Notes. See Footnote 6 at end of questionnaire.**

37. Contamination prevented during food preparation, storage and display.

" p " " p "

**Fail Notes** 3-305.12 *Food storage (Prohibited locations) FOOD may not be stored: In locker rooms; In toilet rooms; In dressing rooms; In garbage rooms; In mechanical rooms; Under sewer lines that are not shielded to intercept potential drips; Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed; Under open stairwells; or, Under other sources of contamination. [In the south WIC covered containers of tacos were stored under condensor lines of the cooling unit that are leaking condensation onto the covered products. COS: A pan was placed under the condensor lines to intercept the drips. ]*

38. Personal cleanliness.

p " " " " "

39. Wiping cloths: properly used and stored.

" p " " " "

**Fail Notes** 3-304.14(B)(1) *Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [Wet wiping cloths were stored in a solution with no detectable sanitizer.]*

40. Washing fruits and vegetables.

" " p " " "

## Proper Use of Utensils

41. In-use utensils: properly stored.

Y N O A C R  
" p " " p "

**Fail Notes** 3-304.12(C) *In-use utensil storage (Cleaned/sanitized surface) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored on a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at the required frequency. [At the make table two knives in use to cut food products were stored wedged between the two lid covers in an area visibly soiled with food debris. COS: Knives were moved to appropriate storage. ]*

3-304.12(F) *In-use utensil storage (135°F water) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in a container of water if the water is maintained at a temperature of at least 57°C (135°F) and the container is cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of soil residues. [A scoop used to dispense beans at the steam table was stored in a container of water measured at 73.4F. COS: The scoop was moved to a container of water measured at 174.5F. ]*

42. Utensils, equipment and linens: properly stored, dried and handled.

p " " " " "

43. Single-use and single-service articles: properly used.

p " " " " "

44. Gloves used properly.

p " " " " "

## Utensils, Equipment and Vending

45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items

Y N O A C R  
" p " " p "

**Fail Notes** 4-202.11(A)(2) *Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [One plastic food storage container stored as clean and ready for use per the PIC had a crack in the surface and one container had a melted, damaged corner. The pans were removed from service by the PIC. ]*

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|                                 |                       |
|---------------------------------|-----------------------|
| Utensils, Equipment and Vending | Y   N   O   A   C   R |
|---------------------------------|-----------------------|

|   |                            |
|---|----------------------------|
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>Core items | p   ..   ..   ..   ..   .. |
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|---|----------------------------|
| 46. Warewashing facilities: installed, maintained, and used; test strips. | p   ..   ..   ..   ..   .. |
|---|----------------------------|

***This item has Notes. See Footnote 7 at end of questionnaire.***

|                                      |                            |
|--------------------------------------|----------------------------|
| 47. Non-food contact surfaces clean. | p   ..   ..   ..   ..   .. |
|--------------------------------------|----------------------------|

|                     |                       |
|---------------------|-----------------------|
| Physical Facilities | Y   N   O   A   C   R |
|---------------------|-----------------------|

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|--|----------------------------|
| 48. Hot and cold water available; adequate pressure. | p   ..   ..   ..   ..   .. |
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|--|----------------------------|
| 49. Plumbing installed; proper backflow devices. | ..   p   ..   ..   ..   .. |
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|                   |          |   |
|-------------------|----------|---|
| <i>Fail Notes</i> | 5-203.15 | <i>P - If not provided with an air gap as specified under § 5-202.13, a dual check valve with an intermediate vent preceded by a screen of not less than 100 mesh to 25.4 mm (100 mesh to 1 inch) shall be installed upstream from a carbonating device and downstream from any copper in the water supply line.<br/>[Neither of the two carbonators are equipped with a dual check valve with intermediate vent. ]</i> |
|-------------------|----------|---|

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|---|----------------------------|
| 50. Sewage and waste water properly disposed. | p   ..   ..   ..   ..   .. |
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|--|----------------------------|
| 51. Toilet facilities: properly constructed, supplied and cleaned. | p   ..   ..   ..   ..   .. |
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|--|----------------------------|
| 52. Garbage and refuse properly disposed; facilities maintained. | p   ..   ..   ..   ..   .. |
|--|----------------------------|

|  |                            |
|--|----------------------------|
| 53. Physical facilities installed, maintained and clean. | p   ..   ..   ..   ..   .. |
|--|----------------------------|

|   |                            |
|---|----------------------------|
| 54. Adequate ventilation and lighting; designated areas used. | p   ..   ..   ..   ..   .. |
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|                      |                       |
|----------------------|-----------------------|
| Administrative/Other | Y   N   O   A   C   R |
|----------------------|-----------------------|

|                      |                            |
|----------------------|----------------------------|
| 55. Other violations | p   ..   ..   ..   ..   .. |
|----------------------|----------------------------|

***This item has Notes. See Footnote 8 at end of questionnaire.***

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|-----------------------|
| EDUCATIONAL MATERIALS |
|-----------------------|

The following educational materials were provided      p

|                             |  |
|-----------------------------|--|
| <i>Material Distributed</i> | <i>Education Title #04   No Bare-Hand Contact</i><br><i>Education Title #07   Corrective Actions</i><br><i>Education Title #08   Date Marking</i><br><i>Education Title #22   Focus On Food Safety Manual (on the Website)</i> |
|-----------------------------|--|

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Bar dish machine: 50 ppm Cl  
Kitchen dish machine: 100 ppm Cl

## **Footnote 2**

### **Notes:**

Raw chicken cook temperature: 175.6F  
raw hamburger cook temperature: 169.3F

## **Footnote 3**

### **Notes:**

Kitchen steam table: cooked beans 167.6F  
galley steam unit: potato soup 156.6F, steak soup 160.1F

## **Footnote 4**

### **Notes:**

north RIC: raw beef 40.2F  
make table: cut tomatoes 38.6F  
pasta cooler: cooked pasta 40.6F  
taco cooler: raw chicken 39.6F  
north WIC: raw chicken 38.2F, cut tomatoes 40.2F  
south WIC: raw fish 38.9F, cooked pasta 40.6F  
Galley RIC: steak soup 43.0F, tortilla soup 42.6F  
Galley ice bath: sour cream 40.0F, open container shredded cheese 42.3F

## **Footnote 5**

### **Notes:**

In the south WIC cooked potato soup was held with date marking of 2/4-2/9. It was discovered that the soup was actually cooked on 2/3, but is not labeled with date stickers until it was portioned today 2/4. It was discussed that the preparation/cook date must be maintained throughout.

An open container of milk, opened today per the PIC, was not dated. Date marking was discussed.

## **Footnote 6**

### **Notes:**

Pest control is provided monthly.

## **Footnote 7**

### **Notes:**

QT and Cl test strips provided.



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 8**

### **Notes:**

Accompanied by KDA 63.

# NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 2/4/2015      **Business ID:** 103121FE  
**Business:** 54TH STREET GRILL & BAR

14750 S HARRISON  
OLATHE, KS 66061

**Inspection:** 30001413

Store ID:

**Phone:** 8164461966

Inspector: KDA30

Reason: 01 Routine

Time In / Time Out

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes; |
|----------|----------|----------|------|--------|-------|---------|--------|
| 02/04/15 | 11:45 AM | 04:30 PM | 4:45 | 0:20   | 5:05  | 0       |        |
| Total:   |          |          | 4:45 | 0:20   | 5:05  | 0       |        |

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 02/16/15

Inspection Report Number 30001413

Inspection Report Date 02/04/15

|                    |                         |
|--------------------|-------------------------|
| Establishment Name | 54TH STREET GRILL & BAR |
|--------------------|-------------------------|

|                  |                  |      |        |
|------------------|------------------|------|--------|
| Physical Address | 14750 S HARRISON | City | OLATHE |
|------------------|------------------|------|--------|

Zip 66061

### Additional Notes and Instructions

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 2/4/2015      **Business ID:** 103121FE  
**Business:** 54TH STREET GRILL & BAR

14750 S HARRISON  
 OLATHE, KS 66061

**Inspection:** 30001413  
**Store ID:**  
**Phone:** 8164461966  
**Inspector:** KDA30  
**Reason:** 01 Routine

### Time In / Time Out

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|--------|
| 02/04/15 | 11:45 AM | 04:30 PM | 4:45 | 0:20   | 5:05  | 0       |        |
| Total:   |          |          | 4:45 | 0:20   | 5:05  | 0       |        |

### ACTIONS

Number of products Voluntarily Destroyed 6

### VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product vacuum packaged salmon Qty 5 Units lbs Value \$ 50.0

Description vacuum sealed fish package not opened when thawing product.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product cooked pork wings. Qty 0.25 Units lbs Value \$ 5.00

Description product not date marked, with no knowledge of when product was opened.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product cooked grease Qty 5 Units oz Value \$ 2.00

Description cooked product not held at or below 41F.

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A

## VOLUNTARY DESTRUCTION REPORT

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4. Product cooked gravy Qty 3 Units gal Value \$ 20.00

Description Product not cooled per two-stage cooling method.

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

5. Product sliced ham Qty 2 Units lbs Value \$ 10.00

Description product held longer than 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product cooked gyro meat Qty 4 Units lbs Value \$ 20.00

Description product held longer than 7 days.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A